

RUSTENBERG WINES

FIVE SOLDIERS 2002

INTRODUCTION

The Five Soldiers vineyard is named after five tall stone pine trees called the "Five Soldiers" that tower over this site. Carefully selected Chardonnay bunches from this area are hand harvested for this special wine and then given royal treatment in the cellar. The final product is a very complex full-bodied wine, approachable in its youth however careful cellaring will exhibit the depth of the wine's complexity and will reward patience.

VINTAGE

2002 will be remembered as a challenging vintage that required patience to produce great wines. The cold, wet condition of the 2001 Winter stretched into the 2002 growing season and on top of battling rain there was considerable damage caused to the fruit by a hail storm in Summer. The harvest, however, ended off warmer and dryer than the rest of the season and rewarded our patient wait to pick our fruit when it was ripe and not because of the damage caused by the wet conditions early on in the season. The result was ripe, flavoursome wines at lower alcohols thanks to rigorous bunch selection in the vineyard and careful blending in the cellar.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Chardonnay
Soil Types	Decomposed Granite, Hutton and Tukulu
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, February 2002

WINEMAKING

Extraction Method	Whole Bunch Pressed
Fermentation Vessel	225 Litre Oak Barrels
Yeast	Wild (Uninoculated)
Lees Aging	Aged On Lees For Duration Of Oak Aging
Oak Aging	100% Aged for 15 Months
Malolactic Fermentation	Yes, 100%
Age and Type of Oak	100% New Burgundian Barrels
Fining Agents Used	Isinglass & Bentonite
Final Analysis	Alc v/v: 14% TA 6.3g/L pH 3.25 RS 4g/L
Bottling Date	November 2003

WINE

Tasting Note	Characters of ripe citrus, melon and peach with great minerality, rounded out by well-judged oaking. A very complex wine with a long and creamy finish and a good acid backbone.
Aging Potential	10+ years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
90 Points	Stephen Tanzer's International Wine Cellar	2005

